

Claims

1. Lactobacillus paracasei viro-01(KCTC 10132BP).
- 5 2. Fermentation liquid of Lactobacillus paracasei viro-01(KCTC 10132BP).
3. Probiotics for preventing or treating intestinal diseases of animals, comprising Lactobacillus paracasei viro-01(KCTC 10132BP) or fermentation liquid thereof.
- 10 4. The probiotics of claim 3, wherein the said intestinal disease is infectious diarrhea caused by pathogenic microorganisms, gastroenteritis, inflammatory intestinal disease, neurological intestinitis syndrome, overgrowth of small intestinal microorganisms and intestinal feeding diarrhea.
- 15 5. Feed additive comprising Lactobacillus paracasei viro-01(KCTC 10132BP) or fermentation liquid thereof.
6. Deodorizing agent comprising Lactobacillus paracasei viro-01(KCTC
20 10132BP) or fermentation liquid thereof.
7. Food composition comprising Lactobacillus paracasei viro-01(KCTC 10132BP) or fermentation liquid thereof.
- 25 8. Method for preparing fermentation liquid of Lactobacillus paracasei viro-01(KCTC 10132BP).
9. The method of claim 8, comprising inoculating Lactobacillus paracasei

viro-01(KCTC 10132BP) into fruit juice, anaerobically fermenting them at 15 to 45°C, and then fermenting them at 20 to 40°C with aeration until acidity reached value of 2.0 to 5.0.

- 5 10. Method of claim 8 comprising the step(s) of, after recovering the first lactic acid bacteria fermentation liquid, adding purified water to remaining lactic acid bacterial mass and precipitates to a dilution of 1 to 10 times, re-fermenting, and adding purified water to dilution of 1 to 10 times and aging.